



Session 8	Microbial protein transition players
Pitch Title	Complementarity between Alternative Dairy Proteins and Conventional Milk Production
Company	Bon Vivant
Speaker	Stéphane Mac Millan
Keywords feedstock	Sugar, Mineral, Waters
Keywords technology	Precision Fermentation - Alternative Dairy Proteins
Keywords End-Product	Dairy proteins (whey, casein)
Abstract:	
<p>Bon Vivant is a French company, based in Lyon, whose innovative technology is helping the dairy industry to make the transition to a more environmentally-friendly industry. We produce milk proteins through precision fermentation, enabling dairy producers to make dairy products with far less environmental impact, without giving up either pleasure or nutritional qualities.</p> <p>Precision fermentation is undoubtedly part of the future of dairy. The current production capacities are insufficient to meet the increasing demand for dairy, and the environmental impact of traditional animal-based dairy is unsustainable. As the future of dairy, our role is to collaborate closely with the food industry, fostering innovation and accelerating the adoption of precision fermentation-based products.</p> <p>Demand for animal proteins is rising, particularly in developing countries. On the other hand, due to global warming, production is tending to fall. A supply gap is emerging, and will keep deepening, posing a real issue of food sovereignty.</p> <p>We believe in precision fermentation as a complementary source. Our proteins will enable us to continue to meet growing demand, without placing the burden on the planet or on farmers.</p>	

